

U.S. ENVIRONMENTAL PROTECTION AGENCY
Washington D.C.

Administrator's Mission the G7 EMM
June 10-13, 2017

Showcase of Innovative Food Waste Approaches and Tour

DATE: Saturday, June 10, 2017
LOCATION: Agri-Food Centre of Bologna, FICO Eataly World
TIME: 3:15 p.m. – 4:45 p.m. (TBC)

I. Overview

Prior to the start of the G-7 Environment Ministers Meeting (EMM), **YOU** and Italian Minister of the Environment Galletti will host an informal meeting with leading U.S. and Italian companies and academics that are in the vanguard taking action to reduce food waste and loss. Each participant will have the opportunity to present their work and describe the economic and environmental drivers motivating their actions. There will be simultaneous translation.

Showcase to be followed by Preview Tour of FICO Eataly World (Agri-Food Centre of Bologna).

II. Key Asks or Messages

Ex. 5 - Deliberative Process

III. Participants

- **YOU**
- Jane Nishida
- Ryan Jackson
- Samantha Dravis
- Mark Kasman
- Sarah Greenwalt
- Mandy Gunasakera
- Lincoln Ferguson
- Gian Luca Galetti, Minister of Environment, Land & Sea, Italy
- Italian Staff (TBD)
- Private Firms:
 - Ted Monk, Vice President, Sustainability and Corporate Responsibility, Sodexo North America

- Jon Hixson, Vice President of Government Relations, Yum! Brands
- Fico Eatalyworld, Representative TBD
- Hera spa, Representative TBD
- Universities:
 - Dr. Callie Babbitt, Associate Professor in the Golisano Institute for Sustainability at the Rochester Institute of Technology
 - Dr. Thomas Coon, Vice President, Dean and Director, Oklahoma State University Division of Agricultural Sciences and Natural Resources, University of Oklahoma State
 - Professor Andrea Segre, University of Bologna, Department of Agriculture and Food Sciences

IV. Run of Show

3:15 pm – Minister Galletti opening remarks (with simultaneous interpretation)

3:25 pm – Presentations (with simultaneous interpretation)

- 8-10 minute presentation with simultaneous interpretation for each participant
- Two US and two Italian private sector companies
- One US and one Italian research institution

4:25 pm – Administrator Pruitt closes event (with simultaneous interpretation)

4:30 pm – Site visit to organizations located in the FICO Eatalyworld (Agri-Food Centre of Bologna)

5:00 pm – Depart for hotel

V. Press: None

VI. Background

- The UN Food and Agriculture Organization (FAO) estimates that, around the world, about a third of food intended for human consumption is lost or wasted. This amounts to over a billion tons of food and \$940 billion in economic losses annually, while one in nine people remain undernourished.
- In the United States, 40% of food is lost or wasted, annually costing an estimated \$218 billion or 1.3% of GDP, while food accounts for 21% of solid waste sent to U.S. landfills.
- This problem represents an opportunity for investments in cost-effective solutions to reduce U.S. food waste by 20% over the next 10 years that could generate a net economic value of \$10 billion for consumers and business, reduce water demand by 1.5% of U.S.

freshwater withdraws, create 15,000 new jobs, and divert 9.5 million tons of waste from landfills.¹

- Key EPA actions include efforts to improve measurement of food loss and waste; implement incentive programs; and provide critical tools to encourage stakeholder leadership in areas where they can improve efficiencies, save money, and share best practices on reducing food loss and waste with others in the food system.
- Most recently, in November 2016, USDA and EPA announced the formation of the U.S. Food Loss and Waste 2030 Champions partnership (2030 Champions). The 2030 Champions are businesses and organizations that have made a public commitment to reduce food loss and waste in their own operations in the United States by 50 percent by the year 2030.
- FICO (Fabbrica Italiana Contadina, or Italian Farming Factor) Eataly World is a new food destination that includes retail space, workshops, restaurants and food stall as well as orchards, pastures and gardens. It is scheduled to open in the fall of 2017.
- Eataly's founder Oscar Farinelli opened a New York store in Aug. 2011 with American partners Mario Batali, Lidia Bastianich, and Joe Bastianich. Eataly continues to expand internationally with five in the U.S., three in Japan, two in Dubai and South Korea, and one in Germany, Denmark, Sao Paulo, and Turkey respectively, and with expansion planned to Brussels, Hong Kong, Johannesburg, Vegas, London, Montreal, Mexico City, Moscow, Paris, Philly, Rio, Stockholm, Toronto, Sydney and DC.

VII. Attachments:

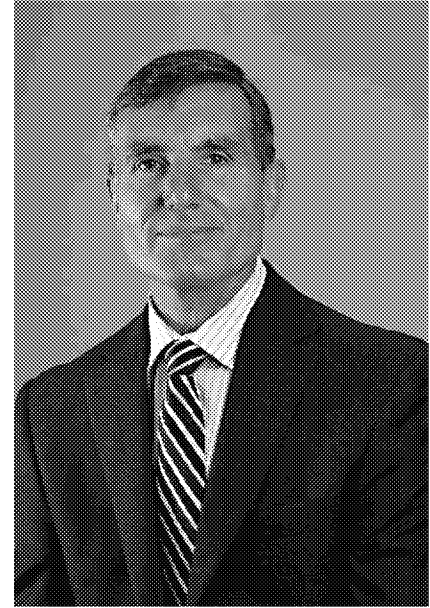
1. Talking Points
2. Ted Monk, Sodexo, Bio
3. Jon Hixson, Vice President of Government Relations, Yum! Brands
4. Dr. Callie Babbitt, RIT, Bio
5. Dr. Thomas Coon, Oklahoma State University, Bio

¹ReFED 2016 Economic Analysis: the Business and Societal Case for Reducing Food Waste
<http://www.refed.com/?sort=economic-value-per-ton>

- **Ex. 5 - Deliberative Process**

Attachment 2: Ted Monk Bio

Ted Monk is Vice President of Sustainability and Corporate Responsibility for Sodexo North America. In this role he oversees Sodexo's Better Tomorrow 2025 commitments around health and wellness, sustainable sourcing, water, waste and energy management. Ted's background is in operations with more than 25 years' experience in Corporate Services, Health Care and Schools, both in the US and in the UK. He has served as District Manager, Director of Business Development and Senior Vice President.



Ted is a National Executive Sponsor for Sodexo's Impact Mentoring program as well as being a regional executive sponsor of PRIDE (People Respecting Individuality, Diversity and Equality), one of Sodexo's initiatives to advance diversity and inclusion in the workplace.

Ted is the Board Chair for the Alameda County (CA) Community Food Bank and is also on the board of Open Heart Kitchen which provides over 300,000 meals each year to the hungry and homeless in his neighbourhood.

Ted also serves as a board member of the Food Recovery Network which is a national network of student chapters who recover food on their campuses to feed those in need.

Ted earned his degree in hospitality from Strathclyde University in Glasgow, Scotland and attended graduate classes at Cranfield Business School

Born in the UK, Ted moved to the US in 1995 and lives in the San Francisco Bay area with his wife Jacqueline.

Attachment 3: Jon Hixson, Vice President of Government Relations, Yum! Brands



Jon Hixson

Vice President for Government Affairs, Yum! Brands

Jon Hixson is Vice President, Government Affairs at Yum! Brands. Prior to assuming this role, he was an executive with Cargill for 12 years. Jon served in various roles in government relations, sustainability and communications including work in Asia Pacific, and leading Corporate Affairs in Latin America and Cargill's government relations team for North America.

Jon began his career on Capitol Hill in 1994. He spent nine years working for Congressional Members in both the U.S. Senate and House of Representatives, including Senator Nancy Kassebaum, Senator Pat Roberts, and was Chief of Staff for Congressman Jerry Moran. Mr. Hixson began his professional career with ConAgra Flour Milling in Denver, Colorado and continues to maintain an active interest with his family farm in Kansas.

Jon has a Bachelor of Science Degree from Kansas State University and a Master's in Business Administration from George Washington University in Washington, DC.

Attachment 4: Dr. Callie Babbitt Bio

Dr. Callie Babbitt is an Associate Professor in the Golisano Institute for Sustainability at Rochester Institute of Technology, where she conducts research to proactively assess and enhance sustainability of emerging technologies. Callie's research group creates new methods and models in the field of "industrial ecology" that are inspired by the study of ecological systems in nature. They apply these models to study sustainability challenges and solutions for food waste management, consumer electronics, lithium-ion batteries, electric vehicles, and nanomaterials. Callie also collaborates widely on sustainability research related to the food-energy-water nexus, critical mineral supply chains, and renewable energy technologies.



She translates this research into graduate sustainability courses at RIT and into informal education programs at the K-12 level. Her collaboration with Rochester-area schools and Women in Engineering at RIT aims to increase the number of female students who pursue science, engineering, and sustainability degrees and careers. These efforts have been recognized by national and international academic and research communities. In 2013, Callie was awarded the Faculty Early Career Development (CAREER) Program Award by the National Science Foundation, and in 2011, she received the AT&T Technology and Environment Award for her research and teaching efforts in sustainable design.

Attachment 5: Dr. Thomas Coon, Oklahoma State University, Bio

Thomas G. Coon joined Oklahoma State University as Vice President of the Division of Agricultural Sciences and Natural Resources in July 2014. Before joining OSU, he was director of Michigan State University Cooperative Extension and a professor of fisheries and wildlife at MSU for 25 years. Tom received his Ph.D. from the University of California-Davis and served on the faculty at the University of Missouri before his move to Michigan State. As vice president, Tom has responsibility for the integration of the Oklahoma Agricultural Experiment Station, the Oklahoma Cooperative Extension Service and the College of Agricultural Sciences and Natural Resources. These three entities embody the land-grant mission that is the heart of DASNR, and include more than 250 faculty, 400 Extension staff and 360 support and administrative staff, both on-campus and in 77 county Extension offices and 18 research stations across the state.

